



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 23 June 2021  
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison  
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit  
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

18

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

747

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other \_\_\_\_\_:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

**COVID-19 CONFIRMED CASES\*:**

	This week :	Total to date since March 30, 2020:
Positive Tests in GEO Facility:	<input type="text" value="18"/>	<input type="text" value="545"/>
ICE Detainees under COVID monitoring:	<input type="text" value="14"/>	<input type="text" value="389"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="1"/>	<input type="text" value="129"/>

**DOCUMENTS RECEIVED:**

\*See Supplemental Notes

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

\*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

## **SUPPLEMENTAL NOTES:**

Request for information made on June 21, 2021. All population numbers current as of June 25, 2021.

### **KITCHEN DOCUMENTS:**

Opening/Closing Checklists and Menu provided, see attached documents.

### **MEDICAL:**

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of June 24, 2021:

- 1- Health Services Administrator
- 2- PA's
- 1- Medical Doctor
- 14 - RNs
- 8 – LPNs
- 2- Psychologist
- 1- Licensed Clinical Social Worker
- 4- Medical Records Clerks
- 1- X-ray Technician
- 4- Telepsychiatrists
- 2- Dentists (part-time; 40 hours/week total)
- 1- Dental Assistant

### **TEMPERATURE CHECKS:**

Logs provided; see attached documents.

### **LAW LIBRARY:**

Logs provided for June 14, 2021- June 19, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to three detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

**COVID-19 UPDATES:**

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and one (1) positive case amongst the GEO staff. They have also reported eighteen (18) positive cases this week amongst the ICE detainees, and zero (0) cases amongst USMS detainees.

Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of June 25, 2021.

Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of June 25, 2021.

\*Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.\*

**COVID-19 INQUIRIES:**

- Are detainees who receive a COVID vaccine given their vaccine card or other proof of vaccination when they are released?

ICE stated that detainees are given proof of vaccination along with any other medical when they leave GEO

- If they are not, or they don't have/lose the card, is there a way to verify their vaccination record?

ICE stated vaccines are distributed through Tri-County Health Department and they would have the vaccine information for someone who lost their card.

# ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.  
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE: 5/15/2021

CYCLE 3 WEEK-AT-A-GLANCE

	BREAKFAST	LUNCH	DINNER
<b>MONDAY</b>	Cinnamon Oatmeal Turkey Ham Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Sloppy Joe on Bun Potato Salad Carrots Tossed Salad Dressing Onion Spice Cake w/ Icing Fortified Sugar Free Tea	Polish Sausage Rice Grilled Cabbage Beans Roll Margarine Fortified Sugar Free Beverage
<b>TUESDAY</b>	Dry Cereal Breakfast Sausage Gravy Diced Potatoes Fruit Biscuit / Margarine Sugar Coffee Milk 2 %	Taco Meat Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea	Chicken Patty Whipped Potatoes Gravy Peas & Carrots Bread Margarine Fruit Cobbler Fortified Sugar Free Beverage
<b>WEDNESDAY</b>	Oatmeal Breakfast Sausage Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Chopped BBQ Chicken Pinto Beans Potato Salad Cole Slaw Bun Yellow Cake / Choc Icing Fortified Sugar Free Tea	Fideo w/ Meat Sauce Green Beans w/ Onions Shredded Lettuce Dressing Garlic Bread Fruit Fortified Sugar Free Beverage
<b>THURSDAY</b>	Cream of Rice Breakfast Sausage Coffee Cake Fruit Sugar Coffee Milk 2 %	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/Dressing Cornbread Margarine Baked Apple Crisp Fortified Sugar Free Tea	Fajita Meat Grilled Onions & Peppers Refried Beans Grilled Potatoes Salsa Tortilla Fortified Sugar Free Beverage
<b>FRIDAY</b>	Dry Cereal Creamed Meat Gravy Fried Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Tuna Salad Grilled Potatoes Green Beans Cole Slaw Ketchup Bread Brownie Fortified Sugar Free Tea	Chili Mac Pinto Beans Corn Salad Garden Salad / Dressing Roll Margarine Fortified Sugar Free Beverage
<b>SATURDAY</b>	Oatmeal Scrambled Eggs Breakfast Sausage Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Turkey, Sliced Vegetarian Beans Corn Salad Mustard Mayo Bread Cake w/ Icing Fortified Sugar Free Tea	Meatballs Mixed Vegetables Rice Lettuce Salad Dressing Ketchup Roll Margarine Fortified Sugar Free Beverage
<b>SUNDAY</b>	Dry Cereal Scrambled Eggs w/ T-Ham Salsa Cinnamon Roll Tortilla Sugar Coffee Milk 2 %	Chicken Salad Potato Salad Carrot & Celery Sticks Green Beans Shredded Lettuce Onion Bread Fortified Sugar Free Tea	Salisbury Steak w/ Gravy Rice Carrots Beans Tortillas Strawberry Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291

Corporate Manager Food Service Menu Systems/Dietitian





**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 06-20-21

Time: 0420 AM Time: 1645 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		151		180
and chemical agent used in Final Rinse	Lunch		155		186
	Dinner		155		186
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		110		111
	Lunch		110		112
	Dinner		110		112
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>		<b>Walk-in 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-10.5		36.4
Record temperatures, Freezer and Walk-ins	PM		-8.4		38.5
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>		<b>Store Rm</b>
Record temperatures Dry Storage Areas	AM		68		68
Record temperatures, Dry Storage Areas	PM		68		68
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>		<b>PM</b>		
	105-120 °F		105-120 °F		
	108		120		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 6-19-21

Time: 0330 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance					
All kitchen equipment operational & clean					
All tools and sharps inventoried					
All areas secure, lights out, exits locked					
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		<u>156</u>		<u>182</u>
and chemical agent used in Final Rinse	Lunch		<u>155</u>		<u>188</u>
	Dinner		<u>155</u>		<u>188</u>
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		<u>115</u>		<u>115</u>
	Lunch		<u>110</u>		<u>112</u>
	Dinner		<u>110</u>		<u>112</u>
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>		<b>Walk-in 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		<u>-9.3</u>		<u>38.2</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-8.2</u>		<u>38.1</u>
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>		<b>Store Rm</b>
Record temperatures Dry Storage Areas	AM		<u>67</u>		<u>66</u>
Record temperatures, Dry Storage Areas	PM		<u>68</u>		<u>68</u>
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>		<b>PM</b>		
	105-120 °F		105-120 °F		
	<u>110</u>		<u>120</u>		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 6-18-2021

Time: 0240 AM Time: 1845 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		Y	
All kitchen equipment operational & clean		X		Y	
All tools and sharps inventoried		X		Y	
All areas secure, lights out, exits locked				Y	
<b>DISH MACHINE</b>					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Temperature		Wash 150+	Rinse 180+	
	Breakfast		156	186	
	Lunch		155	187	
	Dinner		156	185	
<b>POT and PAN SINK</b>					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
	Breakfast		115	113	200 ppm
	Lunch		110	115	200 ppm
	Dinner		110	115	200 ppm
<b>FREEZER and WALK-IN</b>					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-8.6	38.4	37.9
	PM		-8.6	38.2	38.1
<b>DRY STORAGE</b>					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures, Dry Storage Areas	AM		67	67	
	PM		68	68	
<b>Water Temps &amp; Handwash Areas</b>					
	AM	PM			
	105-120 °F	105-120 °F			
	112	120			

Harris  
Signature, Cook Supervisor (AM) 6-18-21  
DATE

R J  
Signature, Cook Supervisor (PM)

R J  
FOOD SERVICE MANAGER 6/20/21  
DATE





**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

**Date:** 6-17-21

**Time:** 0230 AM **Time:** 1900 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance					
All kitchen equipment operational & clean					
All tools and sharps inventoried					
All areas secure, lights out, exits locked					
<b>DISH MACHINE</b>					
Temperature according to manufacturer's specifications	Temperature		Wash 150+	Rinse 180+	
and chemical agent used in Final Rinse	Breakfast		<u>165</u>	<u>186</u>	
	Lunch		<u>155</u>	<u>185</u>	
	Dinner		<u>155</u>	<u>185</u>	
<b>POT and PAN SINK</b>					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
	Breakfast		<u>115</u>	<u>115</u>	<u>200ppm</u>
	Lunch		<u>110</u>	<u>112</u>	<u>200ppm</u>
	Dinner		<u>110</u>	<u>112</u>	<u>200ppm</u>
<b>FREEZER and WALK-IN</b>					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>-8.7</u>	<u>36.9</u>	<u>38.2</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-7.5</u>	<u>38.4</u>	<u>38.3</u>
<b>DRY STORAGE</b>					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures, Dry Storage Areas	AM		<u>68</u>	<u>68</u>	
Record temperatures, Dry Storage Areas	PM		<u>68</u>	<u>68</u>	
<b>Water Temps &amp; Handwash Areas</b>					
	AM	PM			
	105-120 °F	105-120 °F			
	<u>113</u>	<u>120</u>			

[Signature] 6-17-21  
Signature, Cook Supervisor (AM) DATE

[Signature]  
Signature, Cook Supervisor (PM)

[Signature] 6/20/21  
FOOD SERVICE MANAGER DATE



# FOOD SERVICE

## UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Date: 06-16-21

Time: 0200 AM Time: 1830 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Kitchen is in good general appearance	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All tools and sharps inventoried	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		151		182
and chemical agent used in Final Rinse	Lunch		155		180
	Dinner		155		185
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		110		110
	Lunch		114		116
	Dinner		114		116
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>		<b>Walk-in 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-5.4		38.1
Record temperatures, Freezer and Walk-ins	PM		-5.3		38.2
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>		<b>Store Rm</b>
Record temperatures Dry Storage Areas	AM		68		68
Record temperatures, Dry Storage Areas	PM		68		68
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>		<b>PM</b>		
	105-120 °F		105-120 °F		
	120		120		

Signature, Cook Supervisor (AM) [Signature]

06-16-21  
DATE

Signature, Cook Supervisor (PM) [Signature]

FOOD SERVICE MANAGER [Signature]

6/20/21  
DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 6-15-2021

Time: 0830 AM Time: 6 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance					
All kitchen equipment operational & clean					
All tools and sharps inventoried					
All areas secure, lights out, exits locked					
<b>DISH MACHINE</b>					
Temperature according to manufacturer's specifications	Temperature		Wash 150+	Rinse 180+	
and chemical agent used in Final Rinse	Breakfast		151	181	
	Lunch		150	184	
	Dinner		155	182	
<b>POT and PAN SINK</b>					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
	Breakfast		110	110	200ppm
	Lunch		120	120	200ppm
	Dinner		113	112	200ppm
<b>FREEZER and WALK-IN</b>					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-5.4	38.1	38.3
	PM		-6.7	35.1	35.6
<b>DRY STORAGE</b>					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures, Dry Storage Areas	AM		62	62	
	PM		65	65	
<b>Water Temps &amp; Handwash Areas</b>					
	AM	PM			
	105-120 °F	105-120 °F			
	120	120			

Signature, Cook Supervisor (AM) 6-15-21 DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER 6/20/21 DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 06.14.21

Time: 3300 AM Time: 1445 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections	N	A	N	A	
no diarrhea					
Kitchen is in good general appearance		✓		X	
All kitchen equipment operational & clean		✓		X	
All tools and sharps inventoried		✓		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		151		182
and chemical agent used in Final Rinse	Lunch		153		180
	Dinner		160		184
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		110		110
	Lunch		112		114
	Dinner		111		113
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>		<b>Walk-in 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-7.0		37
Record temperatures, Freezer and Walk-ins	PM		-7.1		36.1
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>		<b>Store Rm</b>
Record temperatures Dry Storage Areas	AM		68		68
Record temperatures, Dry Storage Areas	PM		68		68
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>		<b>PM</b>		
	105-120 °F		105-120 °F		
	120		120		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

	Temperature °F
A-1	68.11
A-2	71.12
A-3	70.00
A-4	68.90
B-1	70.00
B-2	69.71
B-3	68.90
B-4	69.80
C-1	71.41
C-2	68.90
C-3	68.60
C-4	68.31
E-1	69.21
E-2	72.50
D-1	72.32
ISOLATION	69.01
PATIENT ROOM	73.12
INTAKE/RECEIVING	71.91



# Temperature Log South Building

195 Aurora Detention Center  
11901 East 30th Street  
Aurora, CO 80010

**Date: Monday, June 21, 2021**

	Unit	AIR	WATER/sink	Shower #1	Shower #2
6-21-21	South-A	71.7	occupied		
	South-B	71.0	occupied		
	South-C	71.3	occupied		
	South-D	72.3	occupied		
	South-E	71.9	104.2		
	South-F	73.1	104.1		
	South-G	71.7	104.1		
	South-L	72.1	104.2		
	South-M	72.2	104.2		
	South-N	72.1	104.1		
	South-X	70.9	104.2		
	South-Y	unoccupied			
	South-Z	unoccupied			
	South SMU	71.9	105.2		
	South SMU Shower 3				N/A
	MED ISO- Room 1	72.2	105.2	N/A	N/A
	MED ISO- Room 2	71.5	105.2	N/A	N/A
	MED ISO- Room 3	72.1	105.2	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Sean Hansen

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



# Monday, June 21, 2021 North Building Temperature Log

195 Aurora Detention Center  
3130 Oakland St.  
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
6-21-21	A-1		104.3						
	A-2		104.3						
	A-3		104.3						
	A-4		104.3						
	B-1		104.4						
	B-2		104.3						
	B-3		104.5						
	B-4		104.4						
	C-1		105.1						
	C-2		105.1						
	C-3		104.9						
	C-4		104.9						
	D-1		104.1				N/A	N/A	N/A
	D-2		104.1				N/A	N/A	N/A
	E-1		104.1				N/A	N/A	N/A
	E-2		104.1						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT:

Sean Hansen

SIGN:

*[Signature]*

Write Legibly

## Medical Showers Temperature Log

Name: \_\_\_\_\_

Date: \_\_\_\_\_

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	72.8	73.1	73.4	73.1	72.1	70.5	69.9	104.7
Water:	104.7	104.7	104.7	104.7	104.7	104.7	104.7	

Temperature Taken with a Fluke Mod 52 Digital Thermometer